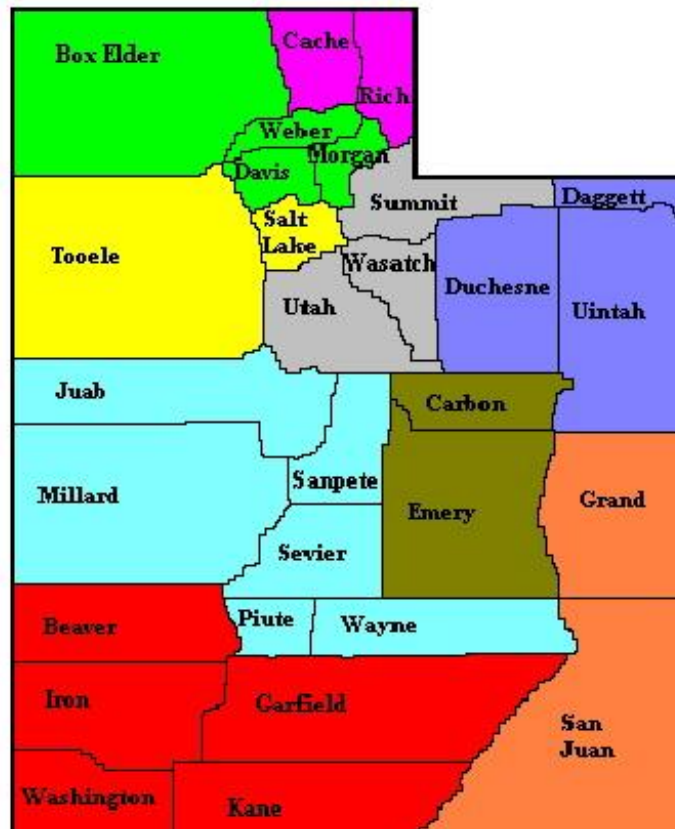


Permits Under Utah State Rule R392-100

There are 3 type of food service permits



Permits Under Utah State Rule R392-100

Permanent food service permits



Permits Under Utah State Rule R392-100

Permanent food service permits



These have permanent plumbing, power, and gas.

Permits Under Utah State Rule R392-100

Temporary food service permits



Temporary stands may only be permitted for recognized events or celebrations that do not exceed 14 consecutive days. Examples of these are city celebrations, sporting events, or holidays such as the 4th of July.

Permits Under Utah State Rule R392-100

Mobile food service permits



Permits Under Utah State Rule R392-100

Mobile food service permits



Mobile units start from the **permanent servicing** area each day. They may stay in one location all day or may stop at several locations in one day

Permits Under Utah State Rule R392-100

Mobile food service permits



Make sure and check with each cities' business
licensing to work out licensing details.
Utah County only issues health permits

Permits Under Utah State Rule R392-100

Food service permits

Each of these requires you to contact Utah County Health Department for a permit. Permanent locations and Mobile food service facilities require plan reviews.

Utah County Environmental Health
151 South University Ave. Suite 2600
Provo, UT 84601



So Let's Talk About

Mobile Food

Requirements

Things You Must Have

- In the Servicing Area



Things You Must Have

- In the Servicing Area
 - A servicing area is a permanent building where the mobile unit like a trailer or truck starts and/or finishes each day.



Things You Must Have

- Things Needed In The Servicing Area
 - Drinking water grade hose for filling water tanks



Things You Must Have

- Things Needed In Servicing Area
 - Drinking water grade hose for filling water tanks
 - A hose specifically for draining grey water to sewer



Things You Must Have

- Things Needed In Servicing Area
 - Drinking water grade hose for filling water tanks
 - A hose specifically for draining grey water to sewer
 - A mop sink for filling and dumping mop water



Things You Must Have

- Things Needed In Servicing Area
 - Drinking water grade hose for filling water tanks
 - A hose specifically for draining grey water to sewer
 - A mop sink for filling and dumping mop water
 - Hand Wash Sink



Things You Must Have

- In Your Mobile unit

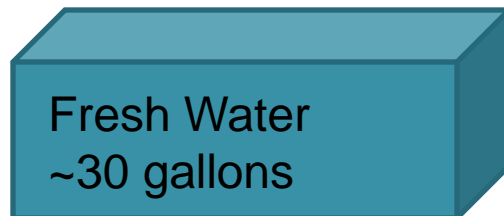
Things You Must Have

- In Your Mobile unit
 - Pressurized hot and cold water for hand washing in your hand wash sink



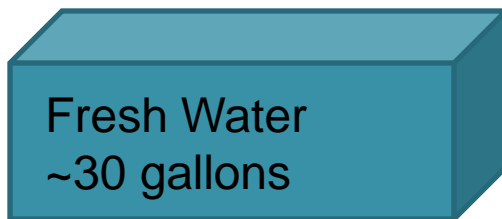
Things You Must Have

- In Your Mobile unit
 - Pressurized hot and cold water for hand washing in your hand wash sink
 - Enough fresh water tank capacity for all your needs

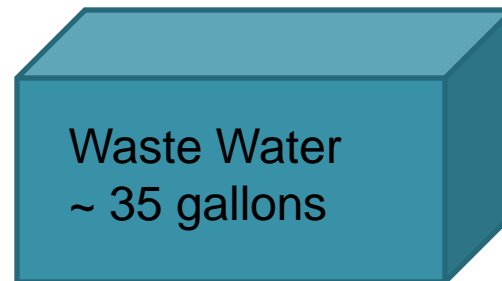


Things You Must Have

- In Your Mobile unit
 - Pressurized hot and cold water for hand washing in your hand wash sink
 - Enough fresh water tank capacity for all your needs
 - Enough gray water tank capacity to receive all waste water plus 15% larger than your fresh water tank



Fresh Water
~30 gallons



Waste Water
~ 35 gallons

Things You Must Have

- In Your Mobile unit
 - Pressurized hot and cold water for hand washing
 - Enough fresh water tank capacity for all your needs
 - Enough gray water tank capacity to receive all waste water plus 15% larger than your fresh water tank
 - A mechanical way to keep food hot & cold



Cold Holding



Hot Holding

Between your servicing area and the mobile unit you will have a full kitchen

Minimum Standards for Servicing Area



NSF Fill Hose



Mop Sink



Hand Sink



Grey Water Hose

Minimum Standards for Mobile



Hand Sink



Cold Holding



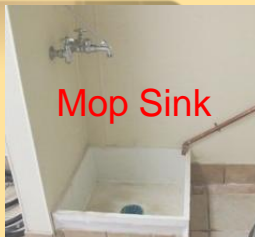
Hot Holding

Between your servicing area and the mobile unit you will have a full kitchen

Minimum Standards for Commissary



NSF Fill Hose



Mop Sink



Hand Sink



Grey Water Hose

Minimum Standards for Mobile



Hand Sink



Cold Holding



Hot Holding

You Still Need



Three Compartment sink

Between your servicing area and the mobile unit you will have a full kitchen

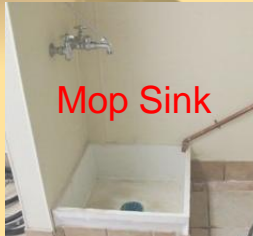
Minimum Standards for Commissary



NSF Fill Hose



Hand Sink



Mop Sink



Grey Water Hose

Minimum Standards for Mobile Preparation Area



Hand Sink



Cold Holding



Hot Holding

You Still Need



Preparation Area

Between your servicing area and the mobile unit you will have a full kitchen

Minimum Standards for Commissary



NSF Fill Hose



Hand Sink



Mop Sink



Grey Water Hose

You Still Need

Minimum Standards for Mobile Preparation Area



Hand Sink



Cold Holding



Hot Holding



Storage

Between your servicing area and the mobile unit you will have a full kitchen

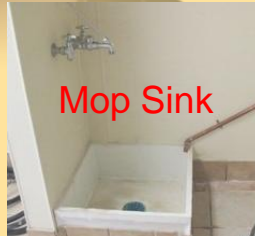
Minimum Standards for Commissary



NSF Fill Hose



Hand Sink



Mop Sink



Grey Water Hose

Minimum Standards for Mobile Preparation Area



Hand Sink



Cold Holding



Hot Holding

You Still Need



Cooking equipment

Between your servicing area and the mobile unit you will have a full kitchen

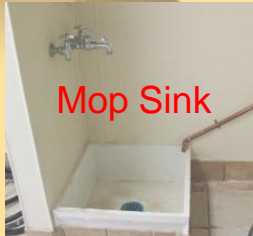
Minimum Standards for Commissary



NSF Fill Hose



Hand Sink



Mop Sink



Grey Water Hose

Minimum Standards for Mobile Preparation Area



Hand Sink



Cold Holding



Hot Holding

You Still Need



Where do I put this stuff?

You can put the following in the service area or the mobile unit



You can put the following in the service area or the mobile unit



Before you decide where to put the triple sink remember

- You need to have drain boards on each side
- It must be large enough to fit the largest item that needs washing in it
- You must be able to fill each compartment to the $\frac{3}{4}$ way full with hot water

You can put the following in the service area or the mobile unit




So how much water goes in a triple sink?

Each cubic foot $1 \begin{matrix} 1 \\ \text{cube} \\ 1 \end{matrix}$ equal 7.5 gallons of water.

You can put the following in the service area or the mobile unit



So how much water goes in a triple sink?

Each cubic foot  equal 7.5 gallons of water.

If each basin above is 1 foot wide by 1 foot long x 1 foot deep it would hold
 $1 \times 1 \times 1 \times 7.5 = 7.5$ gallons

$7.5 \text{ gallons} \times 3 \text{ basins} \times 0.75 \text{ full} = 16.8 \text{ gallons}$

You can put the following in the service area or the mobile unit



So how much water goes in a triple sink?

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$7.5 \text{ gallons} \times 3 \text{ basins} \times 0.75 \text{ full} = 16.8 \text{ gallons}$

You still need 8 gallons of water for other use so you need to have a total of **~25 gallon tank**

You can put the following in the service area or the mobile unit



So how much water goes in a triple sink?

For this reason many people choose to put the three compartment sink in the servicing area as water weighs a lot.

25 gallons weighs 212 pounds.

You can put the following in the service area or the mobile unit



Where do you store food?

- You may only store refrigerated items in your mobile unit if you can show how you will keep cold foods cold overnight.

You can put the following in the service area or the mobile unit



Where do you store food?

- You may only store refrigerated items in your mobile unit if you can show how you will keep cold foods cold overnight.

It is better to store food at the servicing area.

You can put the following in the service area or the mobile unit

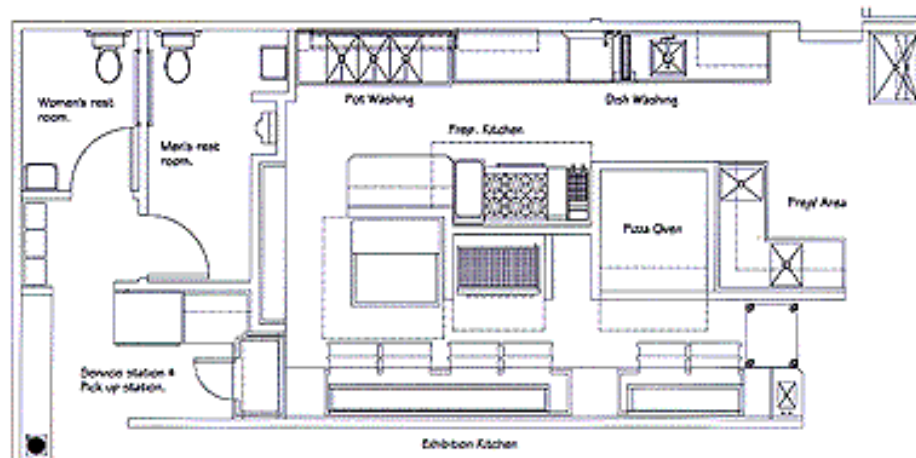


Where do you cook food?

- This may be done in the servicing area or in the mobile unit. You will have to decide where and provide in the plans the details of the hood/ventilation.
- These details are known as mechanical plans.

Plan Submission

If you are building a servicing area you must turn in plans.

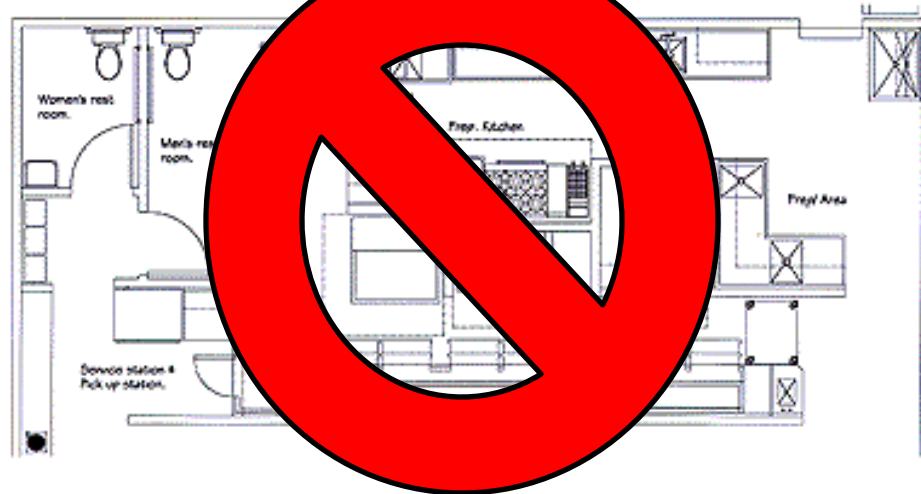


The plans must be to scale and no smaller than
 $\frac{1}{4}$ inch = 1 foot

Plan Submission

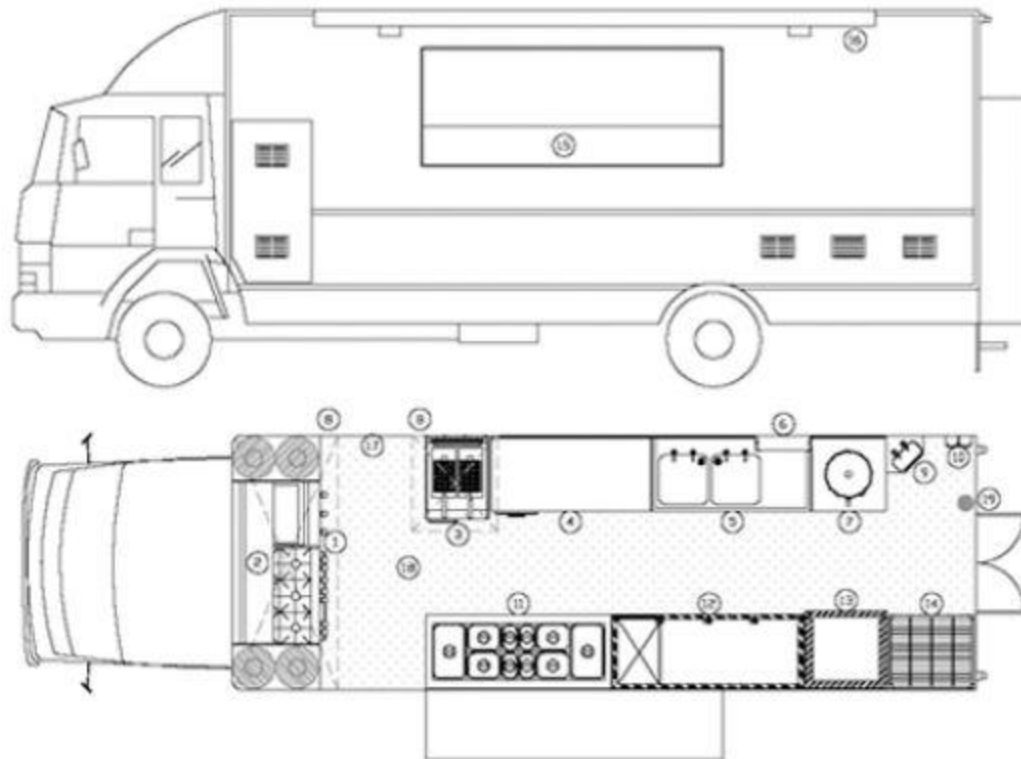
When don't you need plans for the **servicing area**?

- If the kitchen is already permitted with The Utah County Health Department and you are not making changes then no plan review is required.



Plan Submission

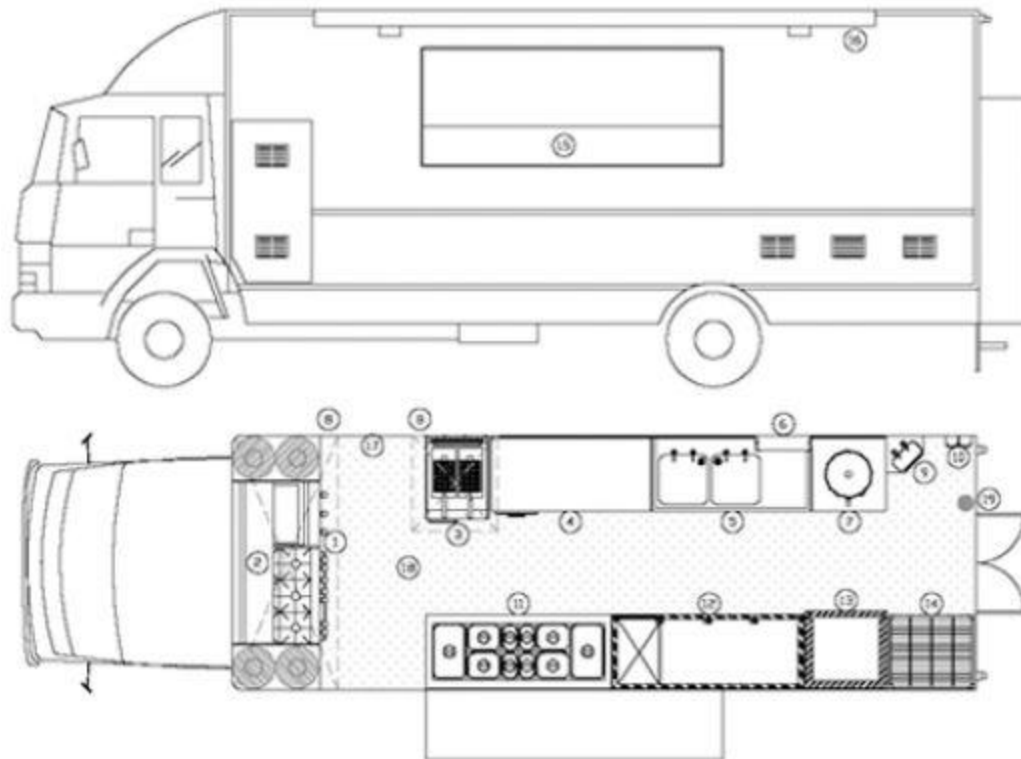
Mobile Unit Plans.



The plans must be to scale and no smaller than
 $\frac{1}{4}$ inch = 1 foot

Plan Submission

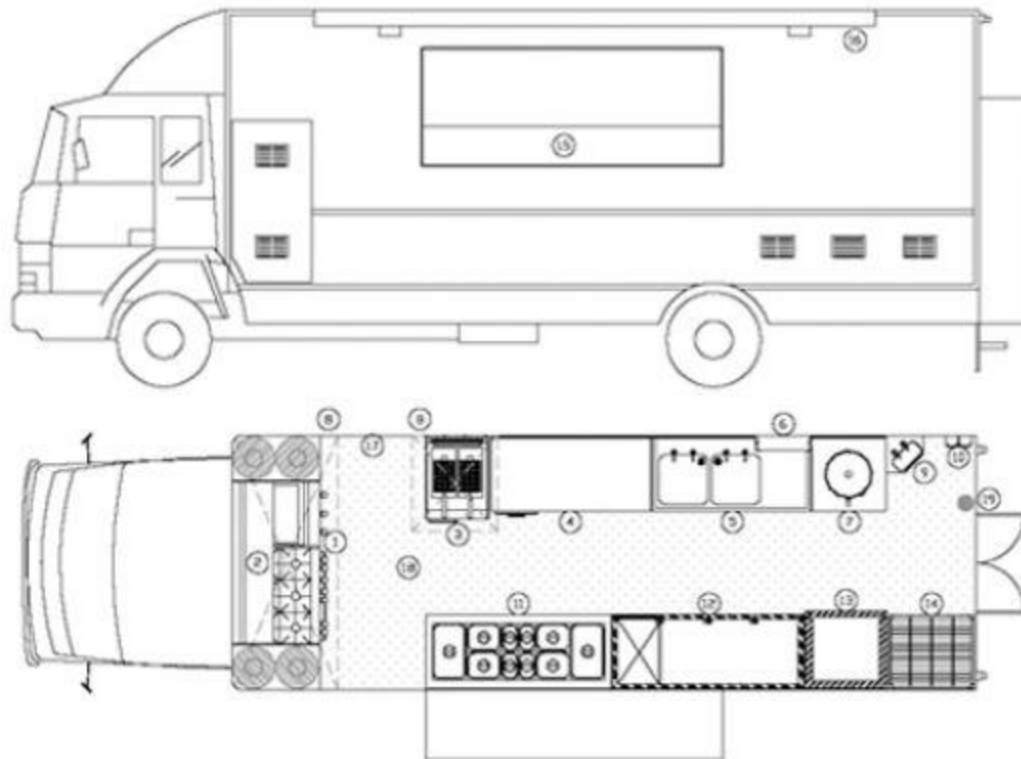
Mobile Unit Plans.



Include details as directed on the plan review application form

Plan Submission

Mobile Unit Plans.



You must also provide details about the size and location of your water tanks and water heater.

Plan Submission

Mobile Unit Plans.

You must also fill out what is called a food service plan that can be found at:

http://www.utahcountyonline.org/Dept2/Health/Environmental%20Health/Food%20Service/Gen_Info.asp

This will help us understand your menu where and how the food will be prepared and handled.

Further Questions

- If you have further questions you may contact our Food Safety Program Manager at 801-851-7525
- Otherwise we look forward to receiving your plans.
- Our secretarial staff can help you with applications and fees.